

NOORDAM Tampa 3/28/2004 SCORE: **93**

Inspection details with violations, recommendations and corrective action.

Item No.	Description	Points Deducted
3	PW bunker / production source; Halogen residual	0

Site: POTABLE WATER

Deduction Status: N

Violation: SOME OF THE CHARTS SEEMED TO INDICATE THAT THE VESSEL WAS BUNKERING AND PRODUCING WATER AT THE SAME TIME. THE ENGINEER INDICATED THAT THIS DOES HAPPEN AND THAT THE WATER PRODUCED WAS GOING TO THE WASH TANK (LAUNDRY TANK). THE EVAPORATOR USED CAN ALSO SUPPLY WATER TO THE POTABLE WATER SYSTEM.

Recommendation: 5.1.2.1.1 A distillation plant or other process that supplies water to the vessel's potable water system shall not operate in polluted or harbor areas. A distillation plant, evaporator, that is capable of making water for the potable water system can not be used to make technical water or laundry water while in polluted or harbor areas. If there is a need to make technical water in port the evaporator or reverse osmosis unit should be dedicated to the production of technical water only.

Action: Procedures have been re written to prohibit production of technical water in port.

Item No.	Description	Points Deducted
5	PW system halogen analyzer maintained, operated, calibrated	0

Site: POTABLE WATER

Deduction Status: N

Violation: THE ANALYZER CHART RECORDER NOTED 0.69 PPM, WHILE A MANUAL TEST NOTED 0.99 PPM.

Recommendation: 5.5.1.2.3 The free residual halogen measured by the halogen analyzer shall be ± 0.2 mg/L (ppm) of the free residual halogen measured by the manual test.

Action: Analyzer has been adjusted.

Item No.	Description	Points Deducted
6	Halogen analyzer chart recorder maintained, operated, records; Sampling, records	0

Site: POTABLE WATER

Deduction Status: N

Violation: THE CHARTS FOR 3/23-26/04 HAD A RECORDING RANGE OF 0-100 PPM. THE CALIBRATION CHECK OF THE ANALYZER

CHART RECORDER WAS NOT CONDUCTED DAILY.
CALIBRATION CHECKS WERE NOT
CONDUCTED/RECORDED FOR 3/16-23/04, 3/12-13/04, AND
CHARTS LABELED MARCH 1-2/04 AND JAN 28-29/04.

Recommendation: 5.5.2.1.1 Halogen analyzer-chart recorder charts shall have a range of 0.0 to 5.0 mg/L (ppm) and have a recording period of 24 hours.
5.5.1.2.1 The halogen analyzer-chart recorder shall be properly maintained, operated, and calibrated daily in accordance with the manufacturer's instructions. 5.5.1.2.2 The calibration shall be recorded on the chart or in a log book.

Action: Charts being used now have the correct range. Engineer responsible has been reminded to note daily check of calibration on the charts.

Site: POTABLE WATER

Deduction Status: N

Violation: WHILE MANUAL TESTS WERE CONDUCTED EVERY 4 HOURS DURING PRODUCTION AND BUKERING, IT WAS NOT CLEAR THAT THESE TESTS WERE CONDUCTED PRIOR TO THE START OF BUNKERING TO VERIFY THE CALIBRATION OF THE ANALYZER CHART RECORDER.

Recommendation: 5.2.1.2.4 Halogen analyzer-chart recorders used in lieu of manual tests and logs shall be calibrated at the beginning of bunkering or production, and the calibration shall be recorded on the chart or in a log book.

Action: Initial manual tests that are conducted at the beginning of the bunkering operation will be noted on the charts.

Item No.	Description	Points Deducted
8	PW filling hoses, caps, connections, procedures; Sample records, valves; PW system constructed, maintained	1

Site: POTABLE WATER

Deduction Status: Y

Violation: REDUCED PRESSURE BACKFLOW PREVENTION DEVICES WERE NOT PROVIDED ON THE INTERNATIONAL SHORE CONNECTIONS FOR THE FIRE SUPPRESSION SYSTEM IN THE BUNKER STATIONS. THE SPA FILL LINE, THREADED HOSE CONNECTION, LOCATED IN THE LIDO GRILL AREA UNDER THE HANDWASH SINK WAS NOT FITTED WITH A BACKFLOW PREVENTION DEVICE. THE POTABLE WATER LINE FOR THE NAVIGATOR SPA WAS NOT FITTED WITH A BACKFLOW PREVENTION DEVICE. THE VENT HOLE ON THE LEFT BACKFLOW PREVENTION DEVICE IN THE PHOTO LAB WAS PLUGGED. A WATTS SERIES 7 BACKFLOW

PREVENTION DEVICE WAS USED TO PROTECT THE POTABLE WATER LINE SUPPLYING THE ICE TEA STATION AT THE CENTER LIDO BEVERAGE STATION. THIS DEVICE DID NOT HAVE A VENT TO THE ATMOSPHERE. A BACKFLOW PREVENTION DEVICE WAS NOT SUPPLIED AT THE WATER LINES SUPPLYING THE COFFEE MACHINES.

Recommendation: Install reduced pressure backflow prevention devices on the international shore connections for the fire suppression system.
5.7.2.2.2 Backflow prevention devices requiring testing, for example reduced pressure backflow preventer and double check valves with test cocks, shall be inspected and tested with a test kit at least annually. Test results showing the pressure differences on both sides of the valves shall be maintained for each device. 5.7.1.2.1 Backflow preventers shall be installed when air gaps are impractical or when water under pressure is required. Ensure that vent holes on backflow prevention devices are not plugged. Replace all backflow prevention devices that do not have vents to the atmosphere.

Action Backflow prevention devices will be installed / replaced / repaired where noted.

Site: POTABLE WATER

Deduction Status: Y

Violation: THE FILL LINE CHAINS WERE NOT SECURED TO THE CAPS AT THE PORT BUNKER STATION.

Recommendation: 5.3.2.1.4 The potable water filling line shall have a screw cap or plug fastened by a non-corroding chain to an adjacent bulkhead or surface in such a manner that the cap or plug shall not touch the deck when hanging free.

Action: Chains have been secured.

Site: POTABLE WATER

Deduction Status: Y

Violation: THERE WAS NO INDICATION THAT THE PH OF THE PORT WATER WAS TESTED PRIOR TO THE START OF BUNKERING.

Recommendation: 5.2.1.2.1 A halogen demand test and pH shall be conducted on the shore-side water supply before starting the bunkering process to establish the correct halogen dosage.

Action: pH is tested at the beginning of bunkering. It will be noted on the charts in the future.

Site: POTABLE WATER

Deduction Status: Y

Violation: THE POTABLE WATER LINES SUPPLYING THE WATER FOUNTAIN AND THE SINK IN THE LAUNDRY ROOM WERE NOT STRIPED BLUE. THE POTABLE WATER LINE FOR THE NAVIGATOR SPA WAS NOT STRIPED BLUE IN THE SPA'S TECHNICAL ROOM. THE POTABLE WATER HOSE STORAGE LOCKERS WERE NOT 18 INCHES FROM THE DECK.

Recommendation: 5.3.2.1.1 Potable water piping shall be painted light blue or striped with 15 cm (6 inches) light blue bands or a light blue stripe at fittings on each side of partitions, decks, and bulkheads and at intervals not to exceed 5 m (15 feet) in all spaces, except where the decor would be marred by such markings. 5.3.3.1.7 The potable water hose lockers shall be mounted at least 45 cm (18 inches) above the deck and shall be self-draining.

Action: Lines will be stripped blue.

Item No.	Description	Points Deducted
10	Swimming pools / spas maintained, safety equipment	1

Site: WHIRLPOOL SPAS

Deduction Status: Y

Violation: A MONTHLY INSPECTION WAS NOT CONDUCTED ON THE GRANULAR FILTERS TO CHECK FOR CRACKS, HOLES, AND MOUNDS IN THE FILTER MEDIA. A MONTHLY SEDIMENTATION TEST WAS NOT CONDUCTED TO CHECK FOR EXCESSIVE ORGANIC MATERIAL ACCUMULATION. PRECAUTIONS AND RISKS SIGNS WERE NOT POSTED AT THE WHIRLPOOL SPAS.

Recommendation: 6.3.1.1.5 The granular filters shall be opened at least monthly and examined for cracks, mounds, or holes in the filter media. A core sample of the filter media shall be inspected for excessive organic material accumulation using a recommended sedimentation method. 6.4.1.1.3 A sign shall be installed near the whirlpool spas that lists standard safety precautions and risks, warning against use by particularly susceptible people, such as those who are immunocompromised.

Action: Signs are in place.

Site: SWIMMING POOLS

Deduction Status: Y

Violation: THE HOOK PORTION OF THE SHEPHERD'S HOOK WAS MISSING AT THE NAVIGATOR POOL.

Recommendation: Repair or replace the shepherd's hook.

Action: Hook has been replaced.

Site: WHIRLPOOL SPAS AND SWIMMING POOLS

Deduction Status: Y

Violation: THE ANALYZER CHART RECORDERS FOR THE SPAS AND POOLS WERE NOT CALIBRATED DAILY. THERE WERE NUMEROUS DAYS WHERE THE PH LEVELS AT THE SPAS WAS LESS THAN 7.2 OR GREATER THAN 7.8.

Recommendation: 6.3.2.2.3 Halogen analyzer-chart recorders used in lieu of manual tests and logs shall be calibrated daily, and the calibration shall be recorded on the chart or in a log book. 6.3.1.2.2 The whirlpool spa water shall be maintained with a pH between 7.2 and 7.8.

Action: Calibration is being done daily.

Item No.	Description	Points Deducted
16	Potentially hazardous food temperatures storage, preparation display, service, transportation	0

Site: LIDO GENERAL

Deduction Status: N

Violation: THE VESSEL WAS USING LOGS FOR VERIFICATION OF TIME AND TEMPERATURE UNDER THE TIME AS A CONTROL PLAN. THE LOGS WERE NOT PROPERLY/COMPLETELY FILLED OUT. THERE WERE NUMEROUS BLANK SPACES FOR START TEMPERATURES AND DISCARD TIMES. IN ADDITION, THE PASTA BAR LOG FOR 3/25/04 INDICATED THAT THE FOOD WAS PLACED OUT AT 11:30 AND DISCARDED AT 5 P.M. THIS WAS MORE THAN THE 4 HOURS ALLOWED WHEN USING TIME AS A CONTROL. AS PER THE CHEF THE FOODS AT THIS STATION ARE REPLENISHED NUMEROUS TIMES DURING SERVICE AND THAT IT WAS NOT POSSIBLE FOR THE FOODS TO HAVE BEEN OUT OF TEMPERATURE FOR MORE THAN 4 HOURS.

Recommendation: Ensure that employees understand the time as a control plan used on this vessel. While logs are not required in the operations manual they are a part of the plan used on this vessel and therefore should be filled out properly.

Action: Staff has been re instructed on proper procedures.

Item No.	Description	Points Deducted
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19	Food protected storage, preparation, display, service, transportation; Original containers, labeling; Food handling minimized; In-use food dispensing, preparation utensils stored	0
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Site: ICE SERVICE STATION BOAT DECK FWD

Deduction Status: N

Violation: A TRAY OF ICE BUCKETS WAS STAGED ON THE DECK DURING FILLING OF THE ICE BUCKETS.

Recommendation: Provide a deck stand for staging the tray.

Action: A stand has been provided.

Item No.	Description	Points Deducted
20	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD=s provided, located, calibrated	2

Site: MAIN GALLEY - PASTRY

Deduction Status: Y

Violation: SCREWS WERE MISSING FROM THE INSIDE OF THE STACK OVEN DOORS, LEAVING OPENINGS WHERE FOOD DEBRIS COULD COLLECT, MAKING THE AREA DIFFICULT TO CLEAN.

Recommendation: 7.4.2.2.1 Multiuse food-contact surfaces shall be: (1) Smooth; (2) Free of breaks, open seams >1 mm (1/32 inch), cracks, chips, inclusions, pits, and similar imperfections; (3) Free of sharp internal angles, corners, and crevices; (4) Finished to have smooth welds and joints; and (5) Accessible for cleaning and inspection by one of the following methods without being disassembled, by disassembling without the use of tools, or by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches.

Action: Screws will be replaced.

Site: MAIN GALLEY - ROOM SERVICE

Deduction Status: Y

Violation: THE BLAST CHILLER WAS POSTED OUT OF ORDER. THIS WAS A REPEAT ITEM FROM THE PREVIOUS INSPECTION.

Recommendation: Repair the blast chiller.

Action: In progress.

Site: MAIN GALLEY - SAUCE STATION

Deduction Status: Y

Violation: THE LARGE CONVECTION OVEN WAS POSTED OUT OF ORDER. THIS WAS A REPEAT ITEM FROM THE PREVIOUS INSPECTION.

Recommendation: Repair the oven.

Action: In progress.

Site: MAIN GALLEY - BREAKFAST AREA

Deduction Status: Y

Violation: THE COVER FOR THE FAN HOUSING INSIDE THE MICROWAVE OVEN WAS MISSING MAKING THIS AREA DIFFICULT TO CLEAN.

Recommendation: 7.4.2.2.1 Multiuse food-contact surfaces shall be: (1) Smooth; (2) Free of breaks, open seams >1 mm (1/32 inch), cracks, chips, inclusions, pits, and similar imperfections; (3) Free of sharp internal angles, corners, and crevices; (4) Finished to have smooth welds and joints; and (5) Accessible for cleaning and inspection by one of the following methods without being disassembled, by disassembling without the use of tools, or by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches.

Action: Cover will be replaced.

Site: MAIN GALLEY - BUTCHER SHOP

Deduction Status: Y

Violation: THE COATING ON THE STORAGE RACKS INSIDE THE REACH-IN REFRIGERATION UNIT WAS PEELING MAKING THE SURFACES ROUGH AND DIFFICULT TO CLEAN.

Recommendation: 7.4.2.2.1 Multiuse food-contact surfaces shall be: (1) Smooth; (2) Free of breaks, open seams >1 mm (1/32 inch), cracks, chips, inclusions, pits, and similar imperfections; (3) Free of sharp internal angles, corners, and crevices; (4) Finished to have smooth welds and joints; and (5) Accessible for cleaning and inspection by one of the following methods without being disassembled, by disassembling without the use of tools, or by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches.

Action: We will investigate if racks can be recoated.

Item No.	Description	Points Deducted
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1

Site: FOOD SERVICE GENERAL

Deduction Status: Y

Violation: HINGE COVERS WERE MISSING FROM SEVERAL PIECES OF EQUIPMENT, ESPECIALLY REFRIGERATION UNITS, MAKING THESE AREAS DIFFICULT TO CLEAN.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Action: Covers will be replaced.

Site: MAIN GALLEY - BAIN MARIE STATION

Deduction Status: Y

Violation: THE HANDLE ON THE TECHNICAL COMPARTMENT BEHIND THE BAIN MARIE WAS LOOSE, LEAVING AN OPENING WHERE DIRT AND FOOD DEBRIS COULD COLLECT.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Action: Handle has been reattached.

Site: MAIN GALLEY - BAIN MARIE STATION

Deduction Status: Y

Violation: A PANEL ON THE BACK OF THE BAIN MARIE WAS PARTIALLY WELDED TO THE CABINET, LEAVING OPENINGS WHERE FOOD AND OTHER DEBRIS COULD COLLECT, MAKING THIS EQUIPMENT DIFFICULT TO CLEAN.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Action: Gaps will be sealed.

Site: MAIN GALLEY - BAIN MARIE

Deduction Status: Y

Violation: THE DOOR HINGES TO A PLATE HEATING UNIT WERE LOOSE, LEAVING AN OPENING THAT WAS NOT EASILY CLEANABLE.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary

ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Action: Hinges will be reattached.

Site: BARS - CROW'S NEST

Deduction Status: Y

Violation: THE FOUR END CAPS TO THE PORTABLE HORS D'OEUVRES SERVER WERE BROKEN.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Action: Caps will be replaced.

Site: BARS - CROW'S NEST PANTRY

Deduction Status: Y

Violation: AN EXCESSIVE AMOUNT OF SEALANT WAS NOTED ON THE NON-FOOD CONTACT SURFACES OF THE ICE MACHINE. THE TECHNICAL COMPARTMENT OF THE ICE MACHINE WAS SEVERELY CORRODED.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance. 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Action: Sealant will be replaced.

Site: BARS - CROW'S NEST

Deduction Status: Y

Violation: REMNANTS OF GLUE FROM A LABEL WERE FOUND ON THE NON-FOOD CONTACT SURFACE OF THE OASIS MACHINE, MAKING THE SURFACE DIFFICULT TO CLEAN.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Action: Glue has been removed.

Site: LIDO SERVICE LINE

Deduction Status: Y

Violation: THE HINGE COVERS WERE MISSING ON SEVERAL REFRIGERATION UNITS.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Action: Hinge covers will be replaced.

Site: HAMBURGER GRILL

Deduction Status: Y

Violation: THE BACK AREA OF THE GRILL DRIP PAN HOUSING WAS DIFFICULT TO CLEAN DUE TO INSUFFICIENT SPACE.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Action: Area has been cleaned.

Site: HAMBURGER GRILL

Deduction Status: Y

Violation: LOOSE SEALANT WAS NOTED ALONG THE EDGES OF THE COLD TABLE.

Recommendation: 7.4.2.1.2 Nonfood-contact surfaces of equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions.

Action: Sealant has been replaced.

Site: LIDO FOOD AREAS GENERAL

Deduction Status: Y

Violation: THE NON-FOOD CONTACT SURFACES OF EQUIPMENT WERE DIFFICULT TO CLEAN DUE TO GAPS AND SEAMS.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Action: There is an ongoing program to maintain equipment. Areas noted during the inspection will be addressed.

Item No.	Description	Points Deducted
23	Dishes / utensils equipment pre-flushed, scraped, soaked; Wash and rinse temperature	0

Site: LIDO CENTER BEVERAGE STATION

Deduction Status: N

Violation: THE BLUE PLASTIC MILK DISPENSING EQUIPMENT FOR THE COFFEE MACHINE WAS SOAKING IN A PAN UNDER THE BEVERAGE STATION.

Recommendation: This equipment should be washed, rinsed, and sanitized in the warewash unit.

Action: This is now run through the dishwasher.

Item No.	Description	Points Deducted
26	Food-contact surfaces equipment / utensils clean; Safe	0

Site: HAMBURGER GRILL

Deduction Status: N

Violation: THE FOOD CONTACT SURFACES OF THE SANDWICH PRESS WERE SOILED WITH FOOD RESIDUE.

Recommendation: 7.5.5.1.2 The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.

Action: Unit has been cleaned.

Site: MAIN GALLEY - BREAKFAST AREA

Deduction Status: N

Violation: THE CENTER DEEP FAT FRYER HEATING COILS WERE SOILED WITH CARBONIZED FOOD DEBRIS. THIS EQUIPMENT WAS LAST USED THE PREVIOUS EVENING.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: Unit has been cleaned.

Site: MAIN GALLEY - COFFEE STATION

Deduction Status: N

Violation: DIRT WAS NOTED IN A SEAM OF UNDERCOUNTER REFRIGERATION UNIT # 5B. THE REFRIGERATOR WAS EMPTY DURING THE TIME OF THE INSPECTION. THIS ITEM WAS CORRECTED DURING THE INSPECTION.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: Corrected.

Item No.	Description	Points Deducted
27	Equipment / utensils non-food-contact surfaces clean	1

Site: MAIN GALLEY - GRILL/ROOM SERVICE PANTRY

Deduction Status: Y

Violation: THE GASKETS ON SEVERAL OF THE HEATED DRAWERS UNDER THE FLAT-TOP GRILLS WERE SOILED WITH GREASE AND FOOD DEBRIS. THIS ITEM WAS CORRECTED DURING THE INSPECTION.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: Corrected.

Site: BARS - CROW'S NEST

Deduction Status: Y

Violation: THE GAP ON THE RIGHT EDGE OF THE PORTABLE HORS D'OEUVRES SERVER WAS SOILED WITH FOOD DEBRIS.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: Area has been cleaned.

Site: LIDO SERVICE LINE

Deduction Status: Y

Violation: THE BOTTOM COMPARTMENT OF THE WARMER DRAWER WAS SOILED WITH FOOD RESIDUE.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: Area has been cleaned.

Site: HAMBURGER GRILL

Deduction Status: Y

Violation: THE GREASE CHUTE OF THE SANDWICH PRESS WAS SOILED WITH FOOD RESIDUE.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of

an accumulation of dust, dirt, food residue, and other debris.
Action: Chute has been cleaned.

Site: HAMBURGER GRILL

Deduction Status: Y

Violation: THE TECHNICAL COMPARTMENT UNDER THE LEFT GRILL CONTROL KNOB AREA WAS HEAVILY SOILED WITH GREASE.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: Area has been cleaned.

Site: HAMBURGER GRILL

Deduction Status: Y

Violation: THE GRILL DRIP PAN WAS SOILED.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: Pan has been cleaned.

Site: HAMBURGER GRILL

Deduction Status: Y

Violation: THE BACK SECTION OF THE GRILL DRIP PAN HOUSING WAS SOILED WITH GREASE.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: Pan has been cleaned.

Site: LIDO CENTER BEVERAGE STATION

Deduction Status: Y

Violation: THE TECHNICAL SPACE WAS SOILED.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: Area has been cleaned.

Item No.	Description	Points Deducted
28	Equipment / utensil / linen / single / service storage, handling,	0

	dispensed; Clean frequency	
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Site: HAMBURGER GRILL

Deduction Status: N

Violation: THE CLEAN HOT DOG ROLLER WAS NOT STORED WITH THE FOOD CONTACT SURFACES PROTECTED FROM CONTAMINATION.

Recommendation: 7.5.7.3.1 Cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 15 centimeters (6 inches) above the deck.

Action: Unit is now covered when not in use.

Item No.	Description	Points Deducted
30	Hand cleanser, sanitary towels, waste receptacles, handwash signs; maintenance	0

Site: LIDO SERVICE LINE

Deduction Status: N

Violation: A "WASH HANDS OFTEN" SIGN WAS NOT POSTED OVER THE HANDWASH SINK.

Recommendation: 7.7.1.1.7 A sign stating "WASH HANDS OFTEN" in a language that the food employees understand shall be posted over handwashing sinks.

Action: Sign is now in place.

Site: BARS - SHANTY BAR

Deduction Status: N

Violation: A "WASH HANDS OFTEN" SIGN WAS MISSING AT THE HANDWASH STATION.

Recommendation: 7.7.1.1.7 A sign stating "WASH HANDS OFTEN" in a language that the food employees understand shall be posted over handwashing sinks.

Action: Sign is now in place.

Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	1

Site: ICE SERVICE STATION M6

Deduction Status: Y

Violation: EXPOSED INSULATION AND AN UNFINISHED DECKHEAD WERE NOTED IN THIS ICE MACHINE LOCKER.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: Area will be closed off.

Site: CREW GALLEY

Deduction Status: Y

Violation: RECESSED GROUT WAS NOTED ON THE DECK. CRACKED, BROKEN AND MISSING DECK TILES WERE NOTED BEHIND THE SERVING LINE.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: There is an ongoing program to maintain the decks. Areas noted during the inspection will be addressed.

Site: FOOD SERVICE GENERAL

Deduction Status: Y

Violation: THE DECKS WERE DIFFICULT TO CLEAN DUE TO DAMAGED AND/OR MISSING TILES, AS WELL AS RECESSED AND/OR MISSING GROUT THROUGHOUT FOOD SERVICE AND SOME STORAGE AREAS. THIS WAS A REPEAT FINDING FROM THE LAST INSPECTION.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: There is an ongoing program to maintain the decks. Areas noted during the inspection will be addressed.

Site: FOOD SERVICE GENERAL

Deduction Status: Y

Violation: THE BULKHEADS AND DECKHEADS WERE DIFFICULT TO CLEAN DUE TO GAPS AND SEAMS, AS WELL AS LOOSE OR MISSING SEALANT. THIS WAS A REPEAT FINDING FROM THE LAST INSPECTION.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: There is an ongoing program to maintain the deckheads and

bulkheads. Areas noted during the inspection will be addressed.

Site: MAIN GALLEY - PASTRY

Deduction Status: Y

Violation: EXCESS WATER WAS NOTED ON THE DECK BEHIND AND BENEATH THE SMALL STEAM KETTLE. BROKEN AND MISSING TILES WERE ALSO NOTED IN THIS AREA.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: Leak has been repaired and tiles replaced.

Site: LIDO FOOD AREAS GENERAL

Deduction Status: Y

Violation: THE BULKHEADS, DECKHEADS, AND DECKS WERE DIFFICULT TO CLEAN DUE TO GAPS, SEAMS, ATTACHED EQUIPMENT, DRAIN LINES, AND CHIPPED DECK TILES.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: There is an ongoing program to maintain the deckheads and bulkheads. Areas noted during the inspection will be addressed.

Site: HAMBURGER GRILL

Deduction Status: Y

Violation: THE INSIDE SURFACES OF THE LOCKER DOOR WERE HEAVILY SOILED.

Recommendation: Clean the door.

Action: This locker has been cleaned.

Site: HAMBURGER GRILL

Deduction Status: Y

Violation: A DISHRACK WAS USED FOR STORAGE MAKING THE DECK DIFFICULT TO CLEAN.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and

maintained for easy cleaning.
Action: Rack has been removed.

Item No.	Description	Points Deducted
34	Plumbing fixtures / supply / drain lines / drains installed, repair	0

Site: MAIN GALLEY - COFFEE STATION

Deduction Status: N

Violation: CONDENSATE WAS NOTED DRIPPING FROM A COOLING UNIT INSIDE UNDERCOUNTER REFRIGERATION UNITS # 4 AND 5. THERE WAS NO FOOD STORED IN THE CABINETS AT THE TIME OF THE INSPECTION.

Recommendation: 7.7.3.3.1 A plumbing system in a food area shall be maintained in good repair.

Action: Unit was defrosted.

Site: MAIN GALLEY - SOUP STATION

Deduction Status: N

Violation: TWO SMALL WATER LEAKS WERE NOTED IN THE WATER LINES OF THE STEAM KETTLES.

Recommendation: 7.7.3.3.1 A plumbing system in a food area shall be maintained in good repair.

Action: Leaks have been repaired.

Site: HAMBURGER GRILL

Deduction Status: N

Violation: A LEAK WAS NOTED AT THE WASTE LINE OF THE HANDWASH SINK.

Recommendation: 7.7.3.3.1 A plumbing system in a food area shall be maintained in good repair.

Action: Leak has been repaired.

Item No.	Description	Points Deducted
36	Lighting provided, shielded	0

Site: HAMBURGER GRILL

Deduction Status: N

Violation: THE LIGHT LEVEL IN THE STORAGE LOCKER WAS INADEQUATE.

Recommendation: 7.7.5.1.2 The light intensity shall be at least 110 Lux (10 foot candles) at a distance of 75 centimeters (30 inches) above the deck when in use, in walk-in refrigerator units and dry storage areas, and in other areas and rooms during periods of cleaning.

Action: Light level will be increased.

Site: ICE CREAM STATION

Deduction Status: N

Violation: THE OVERHEAD HALOGEN BULBS DID NOT APPEAR TO BE SHATTER-RESISTANT.

Recommendation: 7.7.5.2.1 Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service, and single-use articles.

Action: Shield is now in place.

Item No.	Description	Points Deducted
37	Rooms / equipment vented, humidity, condensation	0

Site: LIDO DISHWASH

Deduction Status: N

Violation: THIS AREA WAS VERY HOT AND HUMID. THE FINAL RINSE TEMPERATURE AT THE PLATE LEVEL WAS TESTED AT 200°F.

Recommendation: 7.7.6.1.1 All food preparation, warewashing, and toilet rooms shall have sufficient ventilation to keep them free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes.

Action: Final rinse temperature has been lowered.

Item No.	Description	Points Deducted
41	Child Activity Centers facilities, diaper changing, operation	0

Site: VENTILATION

Deduction Status: N

Violation: THE CONDENSATE COLLECTION PAN IN AC UNIT P 31 WAS SOILED.

Recommendation: 9.2.1.2.2 Evaporative condensers shall be inspected at least annually and cleaned as necessary to remove scale and sediment. Cooling coils and condensate pans shall be cleaned as necessary to remove dirt and organic material.

Action: Pan has been cleaned.

